

ONE°15 MARINA 
Sentosa Cove Singapore

DINNER AND DANCE PACKAGES



Your team's hard work deserves an exceptional celebration. Conclude the year in style with our versatile Constellation Ballroom, ready to transform into a space that guarantees you and your team an unforgettable night.

Elevate your ordinary dinner and dance to an evening of style and elegance with ONE°15 Marina Sentosa Cove.

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🌐 one15marina.com |   [@one15marina](https://www.instagram.com/one15marina)

CLASSIC
\$1,088⁺⁺

- Choice of International Buffet or 8-course Chinese Set
- Free-flow soft drinks
- \$100 worth of dining vouchers
- Usage of LED wall (U.P. \$3,000⁺⁺), motorised screen and in-house sound and light system
- Parking for 30% of guaranteed attendance
- Admission to Sentosa Island

EXCLUSIVE
\$1,388⁺⁺

- Choice of International Buffet or 8-course Chinese Set
- Free-flow soft drinks
- \$100 worth of dining vouchers
- Usage of LED wall (U.P. \$3,000⁺⁺), motorised screen and in-house sound and light system
- Parking for 30% of guaranteed attendance
- Admission to Sentosa Island
- **A bottle of house wine for every table**
- **A barrel of beer**
- **1-night stay in Hillview room for the committee**


DELUXE
\$1,588⁺⁺


- Choice of International Buffet or 8-course Chinese Set
- Free-flow soft drinks
- \$100 worth of dining vouchers
- Usage of LED wall (U.P. \$3,000⁺⁺), motorised screen and in-house sound and light system
- Parking for 30% of guaranteed attendance
- Admission to Sentosa Island
- A bottle of house wine for every table
- A barrel of beer
- 1-night stay in Hillview room for the committee
- **Door gifts for all attendees**
- **One-way 40-seater coach ride**
- **1-hour photobooth with unlimited prints**
- **2-hour yacht charter for 10 persons**

Prices stated are for 10 persons per table.
min. 10 tables, max. 36 tables

INTERNATIONAL BUFFET MENU

Appetiser & Salad

Smoked Salmon Platter with Beetroot Confit 



Greek Salad 

cucumber, tomatoes, black olives, feta, lemon dressing

Grilled Vegetables Salad 

zucchini, mushrooms, capsicum, pesto


Soup & Bread

Cream of Mushroom Soup with Truffle Oil  

Assorted Bread

Mains

Cajun-spiced Chicken Thigh

Pan-fried Norwegian Salmon with Dill Lemon Butter Sauce 

Buttered Seasonal Vegetables  



Penne Aglio Olio  



Pineapple Fried Rice

Carving Station

Oven-roasted Leg of Lamb

Desserts

Assorted French Pastries  

Assorted Fruit Platter  

Azuki Red Bean Matcha Shooters

8-COURSE CHINESE SET MENU



1st Course: Combination Platter

(Select 5 items)

- Pei Pa Duck
- Crispy Roasted Pork Belly 
- Jade Abalone with Spicy Salad  
- Crispy Rice Vermicelli Kueh with Dried Shrimps 
- Chilled Prawn Salad with Tropical Fruits 
- Jellyfish Salad in Peanut Chilli Sauce  
- Mini Octopus Salad 
- Seafood Beancurd Roll 
- Golden Coin Chicken Bakkwa



2nd Course: Soup

(Select 1 item)

- Exotic Sea Treasures in Superior Stock with Crab Meat, Conpoy and Fish Maw 
- Double-boiled Superior Soup with Cordyceps Flower, Conpoy, Abalone and Chicken 

3rd Course: Prawn

(Select 1 item)

- Typhoon Shelter Prawns
- Steamed Prawns with Chinese Wine and Egg White 
- Crispy Prawns with Wasabi Mayonnaise on a Bed of Tropical Fruits 

4th Course: Fish

(Select 1 item)


- Steamed Sea Bass in Hong Kong Style
- Steamed Sea Bass with Preserved Radish
- Steamed Sea Bass in Southern Thai Style

Upgrade to:

- Black Grouper - \$80++ per table of 10
- Red Grouper - \$100++ per table of 10
- Pomfret - \$120++ per table of 10


5th Course: Poultry

(Select 1 item)

- Poached Chicken with Kai Lan in Ginger Scallion Sauce
- Crispy Roasted Chicken served with Prawn Crackers 


6th Course: Vegetables

(Select 1 item)

- Stir-fried Broccoli with Crab Meat in Egg White Sauce  
- Braised Japanese Mushrooms with Dried Scallops and Chinese Spinach 




7th Course: Staples

(Select 1 item)

- Braised Ee-fu Noodles with Mushrooms and Chives
- Glutinous Rice with Chicken in Lotus Leaf
- Fried Chinese Steamed Bun with Chilli Crab Sauce 

8th Course: Dessert

(Select 1 item)

- Glutinous Rice Balls in Red Bean Paste  
- Double-boiled Almond Milk with Egg White 
- Yam Paste with Gingko Nuts in Coconut Sauce
- Chilled Mango with Sago and Pomelo